

1886

Opening Cocktail Menu

By
Marcos Tello

REGIONAL

Huntington Special

A delicious blend of Cognac, Crème Yvette and Pineapple. Originally from the Huntington Hotel back when Pasadena was a swank resort community.

Rose Parade Punch

A lovely little medley of Gin, Roses, Cucumbers and Soda. A punch that we've dedicated to the city's New Year's Day Parade – Best enjoyed in groups! (Serves 6)

Pimm's "No. 7" Cup

Back in the 1880's there were many different variations of Pimm's Bottled Cocktails, most of which have been lost through the ages. We've developed our own proprietary formula based on Tequila and lengthened it with Grapefruit Soda.

Orange Grove Cocktail

A special mixture of Gin, California Oranges & Tonic Water. A gesture to Pasadena when it was filled with orange groves as far as the eye can see!

SEASONAL

Hot Holland Punch

Harkening back to the days of Dickens when his skill for throwing extravagant parties, matched his skill of creating delicious bowls of punch. This Dave Wondrich adaptation involves Bols Genever, demarara sugar & spices and is served hot, either a la carte or by the bowl. (Single or serving 6)

Hot Cider Toddy

This “apple a day” approach to the original “hot toddy” is comprised of Apple Brandy, Maple Syrup, and Fresh Apple Cider.

Dale’s Nogg

A variation of a recipe by ‘King Cocktail’ himself...Mr. Dale DeGroff! What holiday season would be complete without a bit of ‘nogg’, so we got you covered with a sweet little mixture of cognac, egg, sugar, & cream.

Grand Apple Cocktail

A “tip of the hat” to the first cocktail recipe created by Marcos Tello. This little libation comes equipped with Bourbon, Applejack, and Whiskey Barrel Aged Bitters... Cheers!

SHAKEN

Medicina Latina

Smokey and Spicy with Tequila, Ginger and Mescal as the backbone, a lil latin medicine to cure all that ails ya!

Pepino Sour

A savory combination of Tequila, Tapatio & Cucumbers. An adaptation of a cocktail originally developed by Barman Elite and local Angeleno Chris Ojeda of SoHo House.

Wall Paper Cocktail

This medley of Sagatiba Cachaca, vanilla syrup and jalepeno's is a version of an original cocktail created by London bar guru, John Gakuru.

Horseradish Egg Sour

This neo classic was developed by cocktail consultant Ryan Magarian, which combines Horseradish-Infused Vodka, Sweet Vermouth, Egg White and Citrus Juices.

STIRRED

Honey-Nut Old-Fashioned

Whimsy was inspiration for this cocktail modeled after a breakfast cereal. This includes a peanut-infused Bourbon, Honey and bitters – What a great what to start the day!

La Primavera

A dashing dram of Del Maguey Chichicapa Mescal, Bianco Vermouth and Amaro Lucano, all created in honor of Mescal icon Ron Cooper.

Staten Island Cocktail

This harkens back to a time when Staten Island was a Dutch Colony, which now boasts a large Italian community...For which we include in this cocktail Bols Genever, Galliano and Amaro Ramazzotti

Peanut Butter Cup

Another childhood favorite inspired by candy this time around. This dessert cocktail includes Peanut-Infused Rum, Crème de Cacao and Fresh Whipped Cream.

BRUNCH COCKTAILS

Bloody Mary

Created by Fernand “Pete” Petiot at Harry’s New York Bar in the 1920’s and has come a long way since then. Our version combines your choice of Herb-Infused Vodka, Tomato Juice, Dirty Sue Olive Juice, and an array of salts & spices.

Michelada

A southwest staple in the morning and much like the Bloody Mary, everyone has their own version. Our comes from liquid aficionado Chris Bostick of The Varnish, which combines Mexican beer, fresh lime, chile salt & Worcestershire.

Mimosa

Created in 1925 at the Ritz Hotel in Paris and named after the tropical flowering shrub. A classic blend of Orange Juice, Curacao and a bit of the bubbly.

Ramos Fizz

Created in 1888 by Henry C. Ramos, when he opened his Imperial Cabinet Bar in New Orleans. Gin shaken into a frenzy with fresh citrus, cream, egg white and orange-flower water, topped with soda